









Garlic Herbed Shrimp with Asparagus

Ingredients:

-  1-1/2 lbs. Fettuccini
-  2. Tbsp olive oil
 - 2-1/2 cups sliced asparagus
-  4 cloves garlic, minced
-  1 tsp each, salt and pepper
-  1 pinch crushed red pepper flakes
 - 1-1/2 lbs. shrimp, peeled and deveined
 - 2 plum tomatoes, diced small
-  1 cup chicken stock
 - 2 Tbsp lemon juice



Instructions:

Prepare pasta to al dente texture, according to package directions. Drain and set aside. Meanwhile, heat oil in a large sauce pan. Add asparagus, garlic, salt and pepper, and pepper flakes. Cook for 5 minutes. Add shrimp and tomatoes. Cook until shrimp turn pink. Stir in chicken broth and lemon juice. Cook until heated through. Toss with pasta and serve.